

## Dive into Decadence: The Bacon Mac 'n' Cheese Burger

Get ready to experience burger bliss with



**TIME**  
**4-5 min**

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### INGREDIENTS

- 1 lb ground beef
- 4 burger buns
- 1 cup macaroni, cooked
- 1 1/2 cups cheddar cheese, shredded
- 1/2 cup milk
- 2 tbsp butter
- 4 slices bacon, cooked and crumbled
- Salt and pepper to taste

### DIRECTIONS

1. For the Mac 'n' Cheese:: Melt the Butter: In a saucepan over medium heat, melt the butter.
2. Add : Milk: Pour in the milk and stir until combined.
3. Make the : Cheese Sauce: Gradually add the shredded cheddar cheese, stirring continuously until the cheese is melted and the sauce is smooth.
4. Combine with : Macaroni: Add the cooked macaroni to the cheese sauce, stirring until well coated. Set aside.
5. For the Burgers:: Prepare the Patties: In a bowl, season the ground beef with salt and pepper. Shape the beef into 4 equal-sized patties.
6. Cook the : Patties: Grill or pan-fry the patties over medium-high heat for 4-5 minutes on each side, or until they reach your desired level of doneness.
7. Toast the : Buns: While the burgers are cooking, toast the burger buns on the grill or in a toaster until golden brown.
8. Assemble the Burger:: Build Your Burger: Place a cooked beef patty on each toasted bun. Top generously with the creamy mac 'n' cheese and sprinkle with crumbled bacon.
9. Serve: Enjoy your indulgent Bacon Mac 'n' Cheese Burger while it's hot!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/dive-into-decadence-the-bacon-mac-n-cheese-burger/>